## Retail Food Inspection Report

Floyd County Health Department Telephone (812) 948-4726

Establishment Name FISTFUL OF TACOS/ALE						Est	Telephone Number	Date of Inspection	ID#	
Address 2708 PAOLI PIKE, NEW ALBANY IN 47150						Est 812-207-3474 Own (812) 207-3474		06/30/2022		
Owner DERECK WASHBURN						Purpose X Routine		Follow Up	Released 06/30/2022	
Owner's Address 205 CHERRY STREET NEW ALBANY, IN 47150-							Follow-up			
Person in Charge REBECCA DELGADO							ComplaintPre-Operational			
Responsible Person's Email SALES@FISTFULOFTACOS.COM							TemporaryHACCP	Menu Type 1 2 3 4 _X 5		
Certified Food Handler HAYDEN SIMON							Other (list)			
CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRAIVE COLUMN MARKED AS "R"										
Section #	ection # C NC R Narrative						To Be Corrected			
191	Х			Observed house made hot sauce in cooler dated 5/20/22. House made sauces should only be kept for 7 days unless that are proven to not be potentially hazardous by having a pH of 4.6 or below. Purchase acidity meter to test product.						
202		Χ		Observed a can of corn to have a dent on it's end seam. Damaged cans corrected should be seperated for return or discarded.						
177		Χ		Observed food o	on cold line near grill to b	corrected				
218 402		X X			iges on cold line to be da in commisary area to no	2 weeks 1 month				
402		^			overing being removed.	. UC SI	nooth and easily cleanable	1 monui		
416		Χ			nsects is light shields.	1 week				
431		X		Observed floors	in need of cleaning unde	r prep	o cooler near grill.	2 days		
Summary of Violations C 1 NC 6 R 0										
Received by (name and title printed):							Inspected by (name and title printed): Thomas Snider CFS			
Received by (signature):						Inspected by (signature):				
							Thomas Inider			
cc:					cc:			cc:		